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STEPTM
into Reading

A Step 2 Book
Grades 1-3

The Care Bears' Party Cookbook



By Jane O'Connor · Illustrated by Pat Sustendal

j641.5 7075784
O'Connor, Jane.

The care bears' party
cook book

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A NOTE TO PARENTS

When your children are ready to step into reading, giving them the right books—and lots of them—is as crucial as giving them the right food to eat. **Step into Reading™ Books** present exciting stories or information reinforced with lively, colorful illustrations that make learning to read fun, satisfying, and worthwhile. They are priced so that acquiring an entire library of them is affordable. And they are beginning readers with an important difference—they're written on three levels.

Step 1 Books, with their very large type and extremely simple vocabulary, have been created for the very youngest readers. **Step 2 Books** are both longer and slightly more difficult. **Step 3 Books**, written to mid-second-grade reading levels, are for the child who has acquired even greater reading skills.

Children develop at different ages. **Step into Reading™ Books**, with their three levels of reading, are designed to help children become good—and interested—readers *faster*. The grade levels assigned to the three steps—preschool through grade 1 for Step 1, grades 1 through 3 for Step 2, and grades 2 and 3 for Step 3—are intended only as guides. Some children move through all three steps very rapidly; others climb the steps over a period of several years. These books will help your child step into reading in style!



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Library of Congress Cataloging in Publication Data:

O'Connor, Jane, The Care Bears' party cookbook. (Step into reading. A Step 2 book) SUMMARY: Presents simple cooking principles and easy recipes for a variety of party dishes including cakes, shakes, and ice cream. I. Cookery—Juvenile literature. [I. Cookery] I Sustental, Pat, ill. II Title. III Series. TX652.5.036 1985 641.5'68 84-18252 ISBN 0-394-87305-X (trade); 0-394-97305-4 (lib. bdg.)

Manufactured in the United States of America 1 2 3 4 5 6 7 8 9 0

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Step into Reading™

The Care Bears' Party Cookbook

by Jane O'Connor

illustrated by Pat Sustendal

A Step 2 Book



Random House  New York

Cooking is like magic.

You take a little of this

and a little of that.

And before you know it—

PRESTO!—

you have something

wonderful to eat.

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Ft. Wayne, Indiana

All the treats in this book

are great for a party.

And they are all

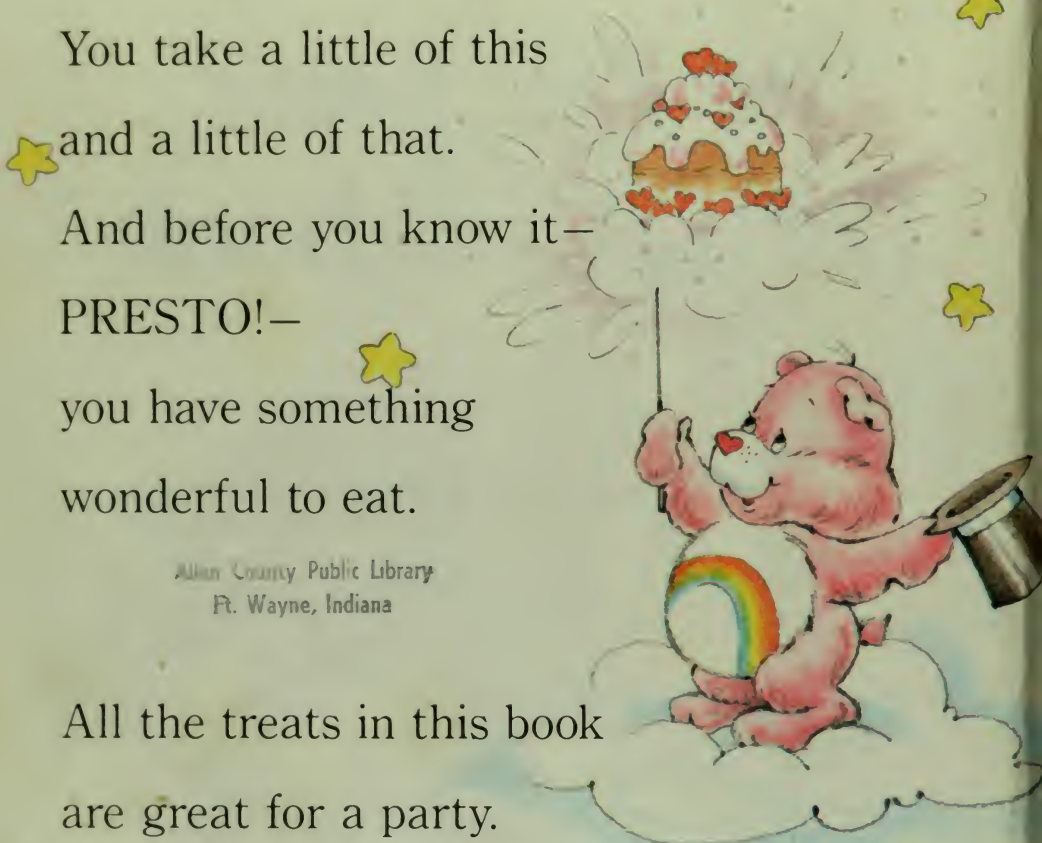
very easy to make.

You do not need

to use the oven.

You do not need to use

can openers or sharp knives.



You will need
a blunt table knife.
(But always be sure
to ask a grownup
before you use any knife.)



And you need some time,
the right foods,
and friends to share
these yummy treats with you!



The Care Bears' Kitchen Tips

The Care Bears want you
to be very careful
in the kitchen.



Please remember:

Always ask a grownup
if you may use the kitchen.

And be sure that the grownup
is around in case
you need any help.

Read all the directions
before you start.



Make sure that you have
everything you need.



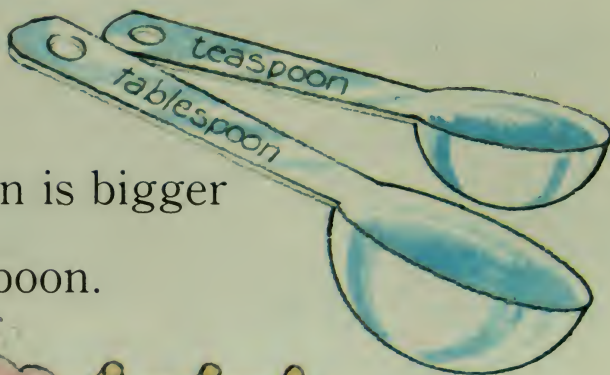
Measure very carefully.

Use a measuring cup.



This is one cup.

Use measuring spoons.



A tablespoon is bigger
than a teaspoon.



Wear an apron.

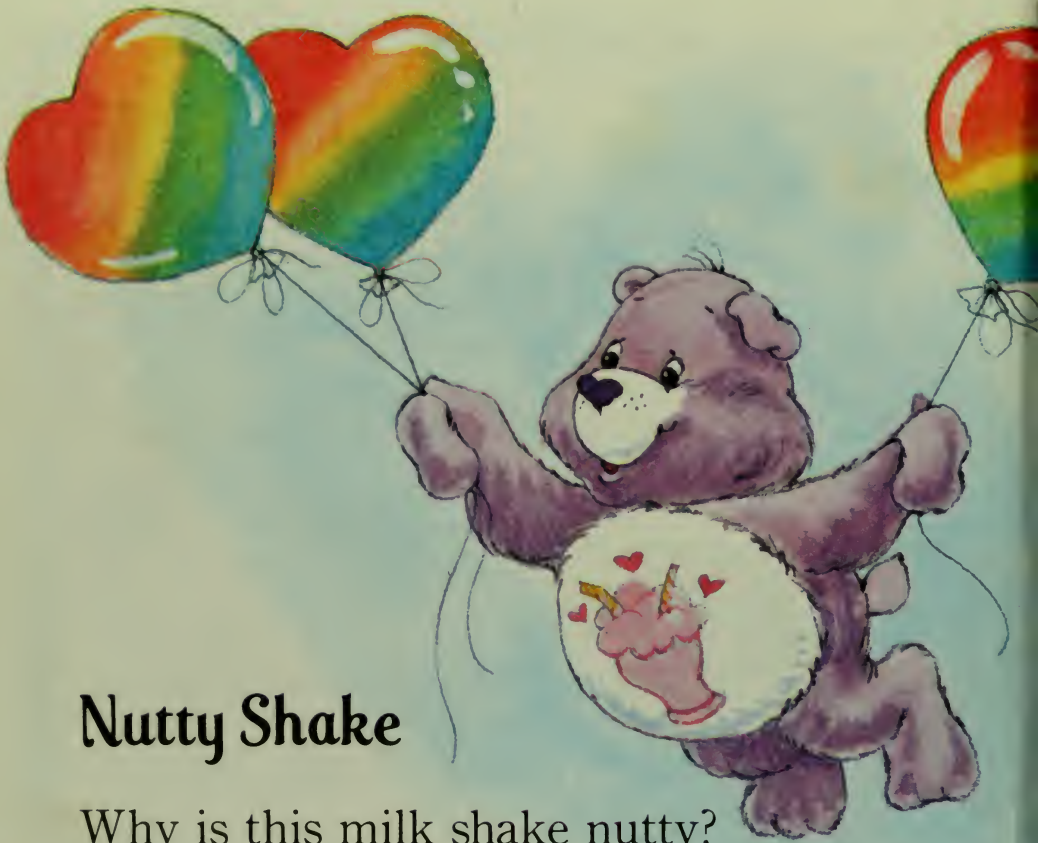
Wash your hands
before you touch any food.



After you are all done,
clean up right away.

Cover all the food
you make with foil.
Keep it in the refrigerator
until you are ready to eat it.





Nutty Shake

Why is this milk shake nutty?

Because it has
peaNUT butter in it!

That sounds funny.

But it tastes good.

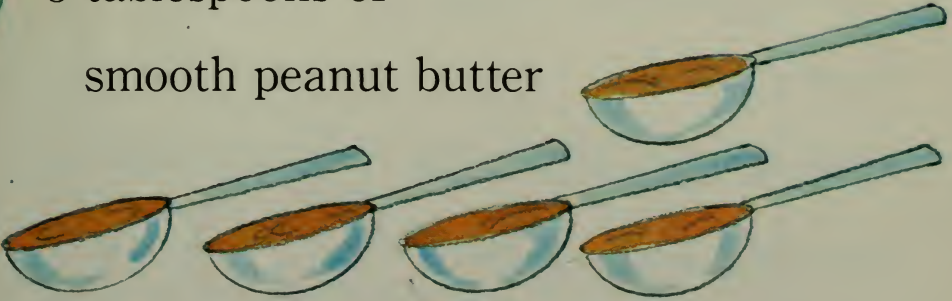
Very, very good.

Try it and see!

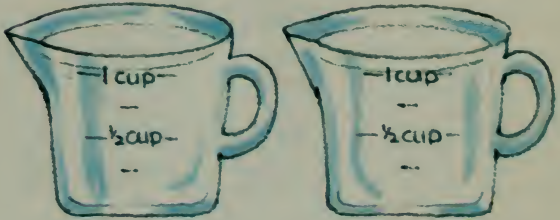


Here are the things you need:

5 tablespoons of
smooth peanut butter



2 cups of milk

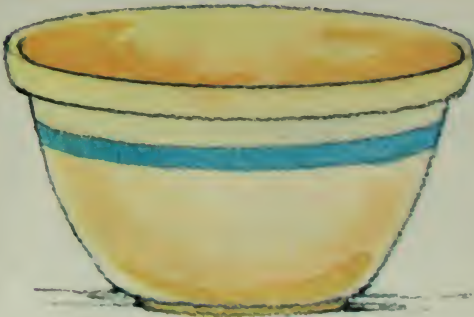


2 cups of chocolate ice cream



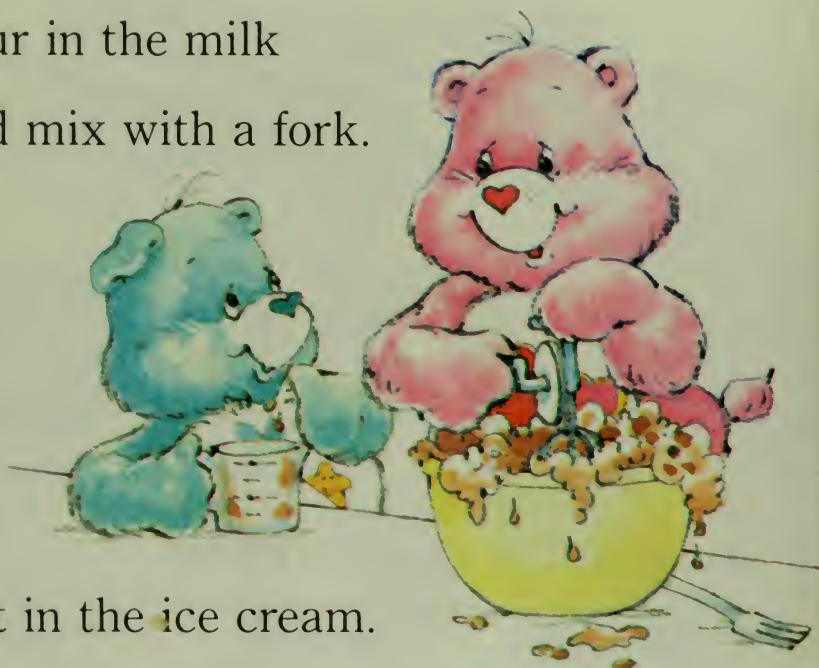
(let it get soft)

A big bowl



Here is what you do:

1. Put the peanut butter
in the bowl.
2. Pour in the milk
and mix with a fork.



3. Put in the ice cream.
Mix with an eggbeater
until everything is foamy.

4. Pour the milk shake
into 4 glasses.
(Pour over the sink
in case you spill.)



Now you are ready for the real fun—
drinking the shakes!





Rainbow Fruit Sticks ♡

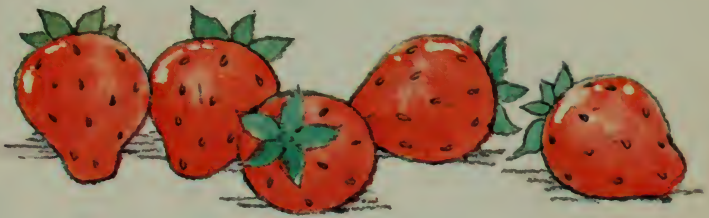
Rainbows do not last long,
and neither will these
yummy fruit sticks.

They make a great
summer treat.

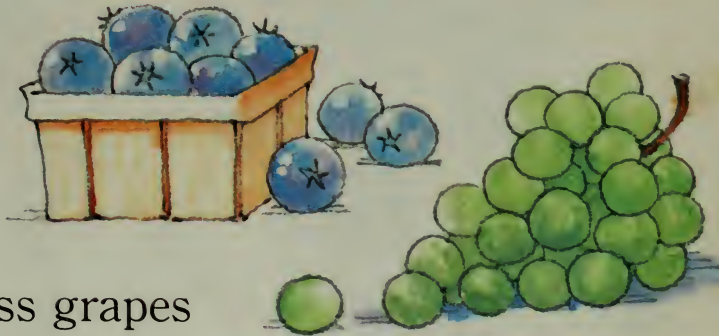


Here are the things you need:

Strawberries



Blueberries



Green seedless grapes

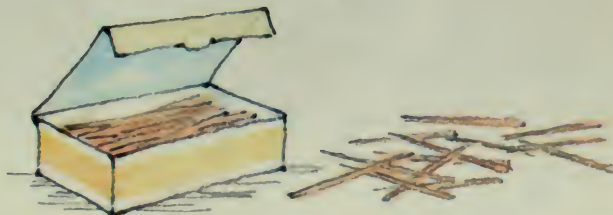
Orange pieces

(ask a grownup

to help you peel the orange)



Toothpicks



Here is what you do:

1. Cut the tops off
the strawberries.



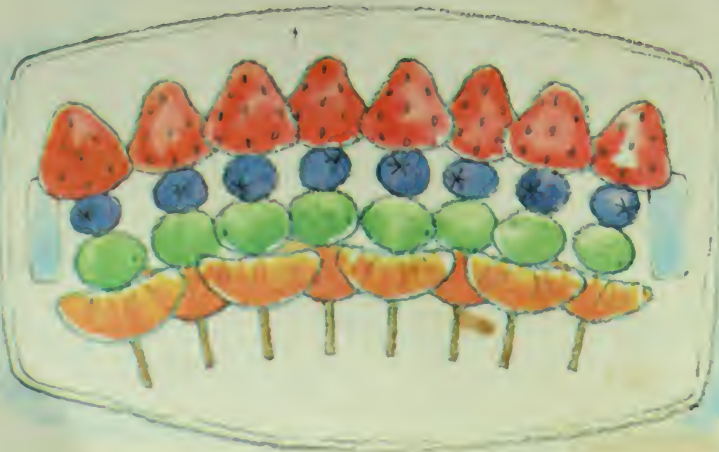
2. Put the strawberries
on the toothpicks
like this.

3. Do the same with
the blueberries,
grapes, and
orange pieces.



4. Put the sticks on a plate.

Make them look like a rainbow.





Then watch the rainbow disappear!

Be sure to eat just the fruit—
and not the toothpicks!



Sweet and Sour Dip

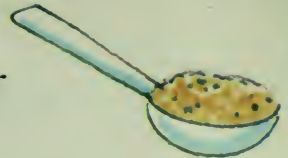
Dip your rainbow sticks
into this. Yum! Yum!

Here are the things you need:

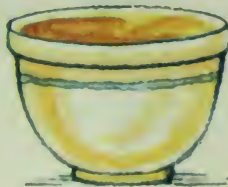
1 cup of sour cream



1 tablespoon of brown sugar



A small bowl



Here is what you do:

1. Put the sour cream
into the bowl.
2. Add the brown sugar
and stir with a spoon.



You are all done.

Wasn't that easy?

Care-a-Lot Candy

This candy is so good,
it puts a smile
on everybody—
even Grumpy Bear!

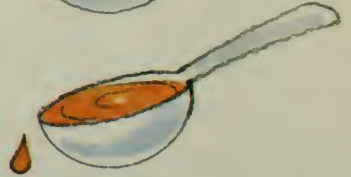


Here are the things you need:

2 tablespoons of butter
(let it get soft)



1 tablespoon of maple syrup



1 cup of powdered sugar



$\frac{1}{2}$ cup of granola



A big bowl





Here is what you do:

1. Put the butter in the bowl
and mash it with a spoon.
2. Add the maple syrup and stir.
3. Put in the sugar
a little at a time
and keep on stirring.

When you cannot stir anymore,
use your hands.

(Make sure your hands are clean.)

4. Squeeze and pound the candy
until it is soft and smooth.

5. Now pour in the granola.

Mix it into the candy
with your hands.

6. Break off little pieces
of candy.

Make each one
into a small ball
about the size
of a marble.



7. Put the candy
in the refrigerator.

Leave it there
for at least an hour.
Now your candy is
cold and crunchy!





Ants on a Log

This snack is very easy to make.

One, two, three, and you are done!

Here are the things you need:

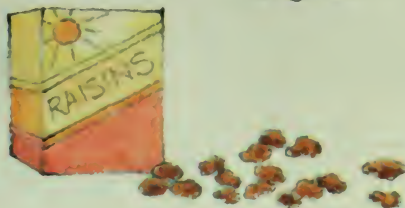
A bunch of celery



Cream cheese



Raisins



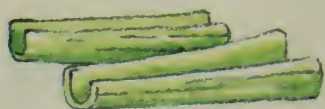
Here is what you do:

1. Cut the top off
the bunch of celery.



Cut the very bottom off too.

2. Pull apart the celery.



3. Wash the celery very well
under cold water.

4. Fill each "log"
with cream cheese.

5. Put a few raisins on top.

These are the "ants."

6. Cut up the logs
and serve them
on a plate.



Tenderheart Tarts

Tenderheart loves to make heart tarts for all his friends. But he always saves one or two for himself because they are so good!

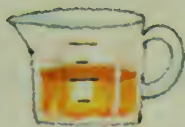


Here are the things you need:

1 cup of smooth peanut butter



$\frac{1}{2}$ cup of honey



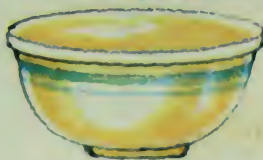
$1\frac{1}{4}$ cups of dry milk



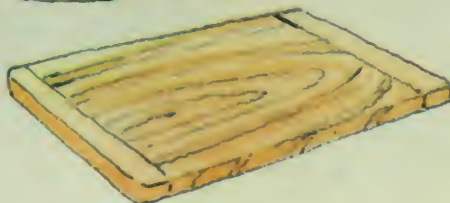
Raspberry jam



A big bowl



A wood board



Here is what you do:

1. Put the peanut butter
in the bowl.
2. Pour in the honey
and mix with a spoon.
3. Add the dry milk.
4. Mix everything together
with your hands.

Squeeze it!

Pound it!

Roll it around!

(Make sure your hands
are very clean!)



5. Keep mixing with your hands
until you have a soft, smooth
ball of dough.

6. Break off a small piece
of the dough.

Roll it on the wood board
into a ball about
the size of a big marble.



7. Press the ball down
to make a round cookie.



Then make the cookie
into a heart shape.



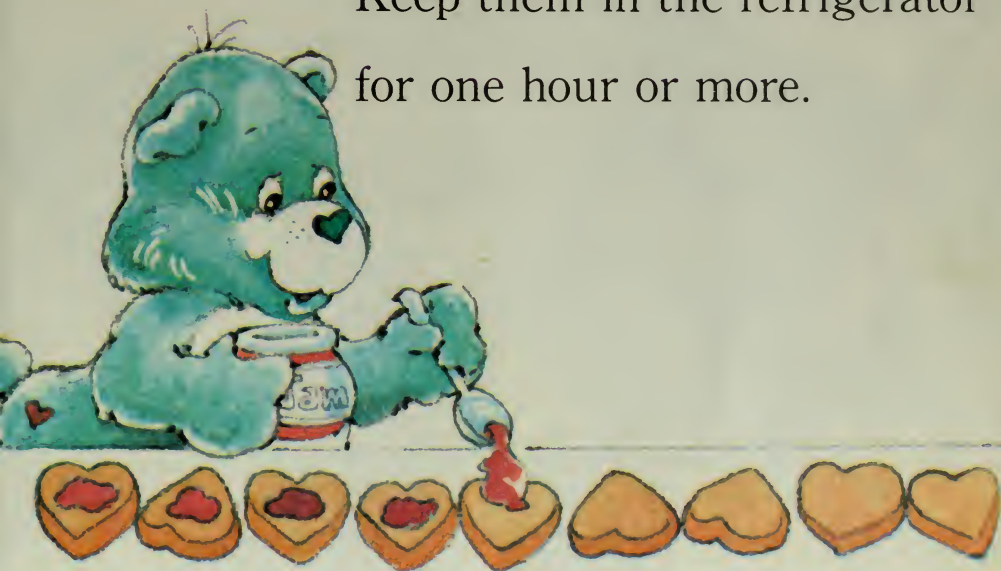
You will be able
to make about 30 hearts.



8. Put a dab of jam
in the middle of each heart.
Now it is a tart!



9. Put the tarts on a plate.
Keep them in the refrigerator
for one hour or more.



Funshine Fizz

On hot days
you can beat the heat
with this cool treat!





Here are the things you need:

1 cup of orange juice



1 cup of pineapple juice



$\frac{1}{2}$ cup of club soda



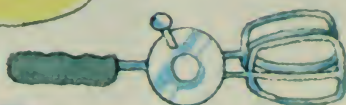
1 cup of orange sherbet



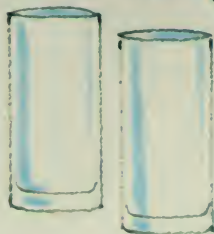
A big bowl



An eggbeater



2 tall glasses



Here is what you do:

1. First pour the orange juice
into the bowl.
2. Next, pour in the pineapple juice.
3. Then pour in the club soda.
4. Now add the sherbet
and mix everything
with an eggbeater.



5. Pour the fizz into
the glasses.

(Pour over the sink
in case you spill.)

Now pour it into you!





Disappearing Party Bites

These party bites are very good.

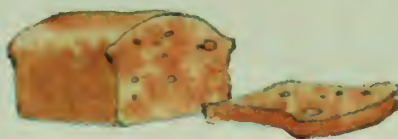
Put them out for your friends.

Then watch

the party bites disappear!

Here are the things you need:

Date nut bread



Cream cheese



Shelled sunflower seeds



Here is what you do:

1. Take a piece of bread
and spread cream cheese
on it with a table knife.
2. Take sunflower seeds
and press them
into the cream cheese.
(Be sure that your
hands are clean.)
3. Cut into 4 triangles.

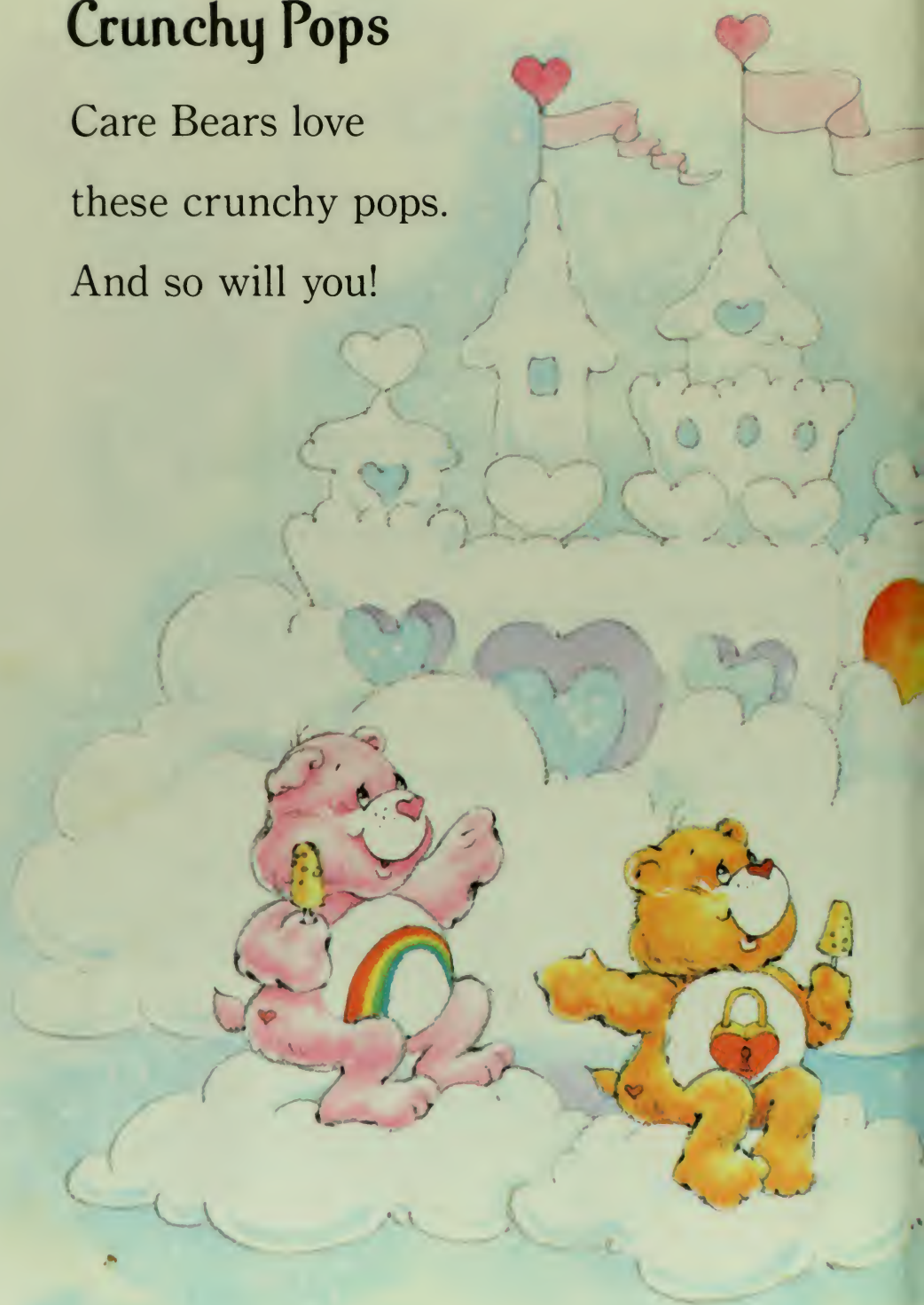


Put the party bites
on a pretty party plate.



Crunchy Pops

Care Bears love
these crunchy pops.
And so will you!





Here are the things you need
to make 4 pops:

2 ripe bananas



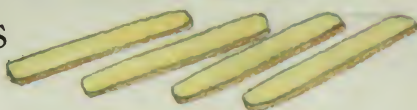
A jar of honey



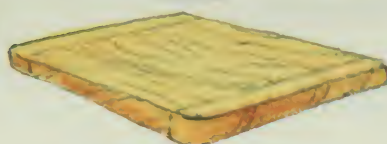
Crispy rice cereal



4 ice cream sticks



A wood board



Here is what you do:

1. Peel the bananas.

Then cut them
in half
the way
Funshine Bear
is doing.



2. Put an ice cream stick
into the end
of the bananas.



3. Put the pops
in the freezer
for an hour.

4. Take out the pops.

Spread honey on each pop
with a table knife.



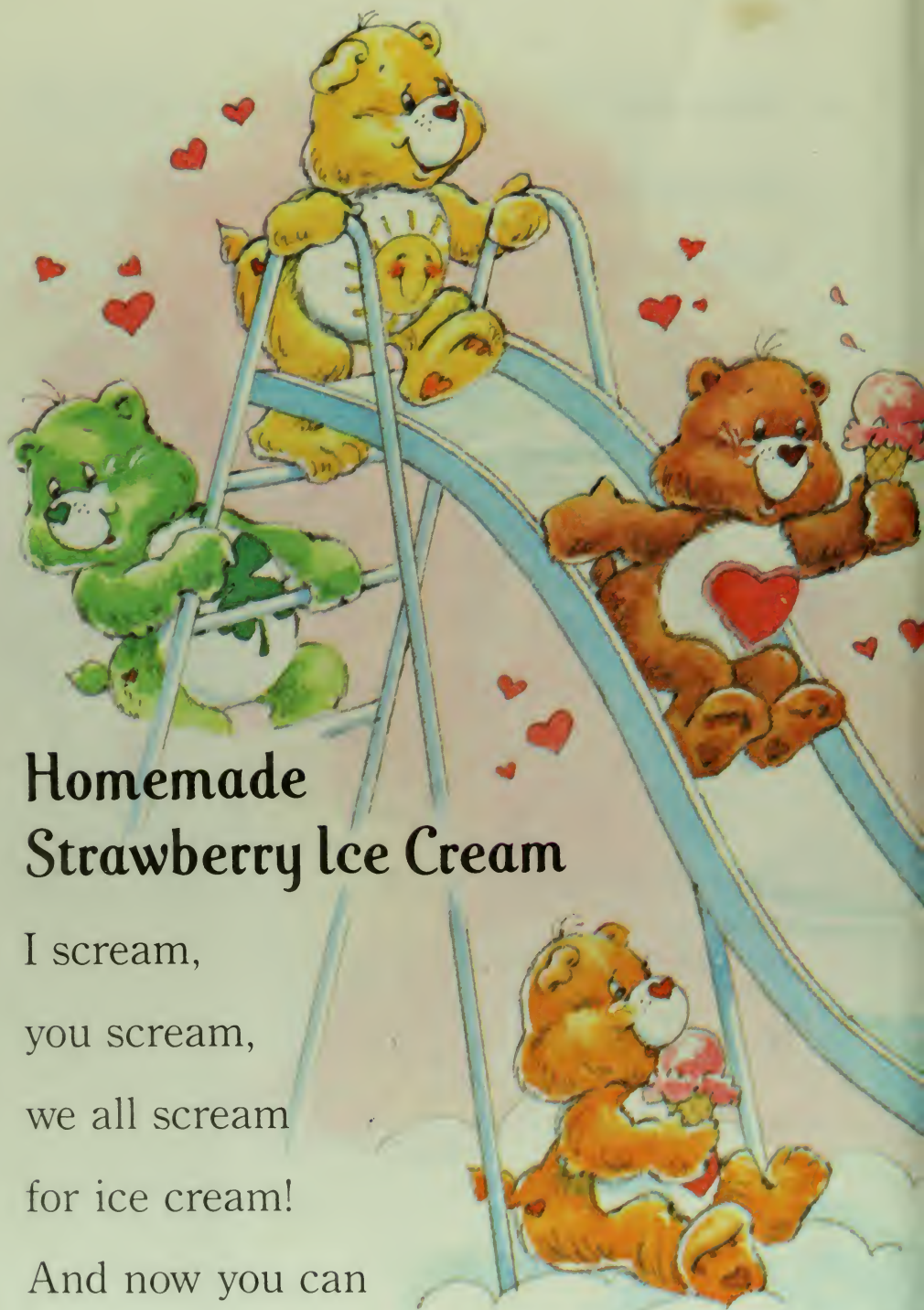
5. Pour some rice cereal
on the wood board.

6. Roll each pop
in the cereal.

Now the pops are ready.

Pop one in your mouth!

(But don't eat the stick!)



Homemade Strawberry Ice Cream

I scream,
you scream,
we all scream
for ice cream!
And now you can
make some all by yourself.

Here are the things you need:

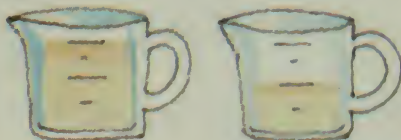
Frozen, sliced
strawberries



$\frac{1}{2}$ cup of sugar



$1\frac{1}{2}$ cups of
heavy cream



A plastic container with a top



Here is what you do:

1. Take the strawberries out
of the freezer an hour
before you make the ice cream.
2. Pour one cup of strawberries
into the plastic container.
3. Pour in the sugar.
4. Pour in the cream
and stir well with a spoon.
5. Close the container
and put it in the freezer
overnight.





The next day
you will have lots of
yummy strawberry ice cream!



Care-a-Lot Cloud Cake

This cake looks like a cloud.

And it tastes as light
as one too.



Here are the things you need:

A pound cake



1 cup of orange juice



Raspberry jam



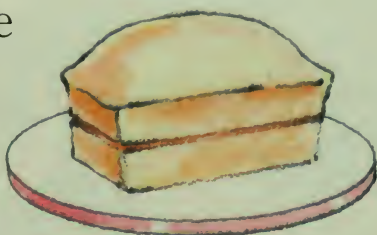
A can of whipped cream



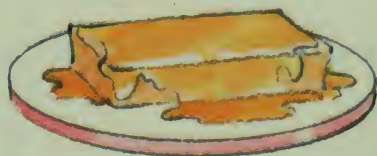
Here is what you do:

1. Put the pound cake
on a plate.

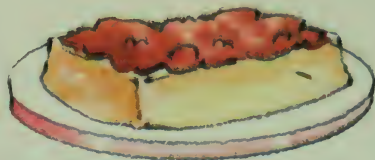
Cut it this way.



2. Pour half of the
orange juice on the
bottom piece of cake.



3. Take the other piece of cake.
Spread the bottom
with lots of jam.



4. Put the top piece
over the bottom piece.

5. Pour the rest of
the orange juice
over the top.



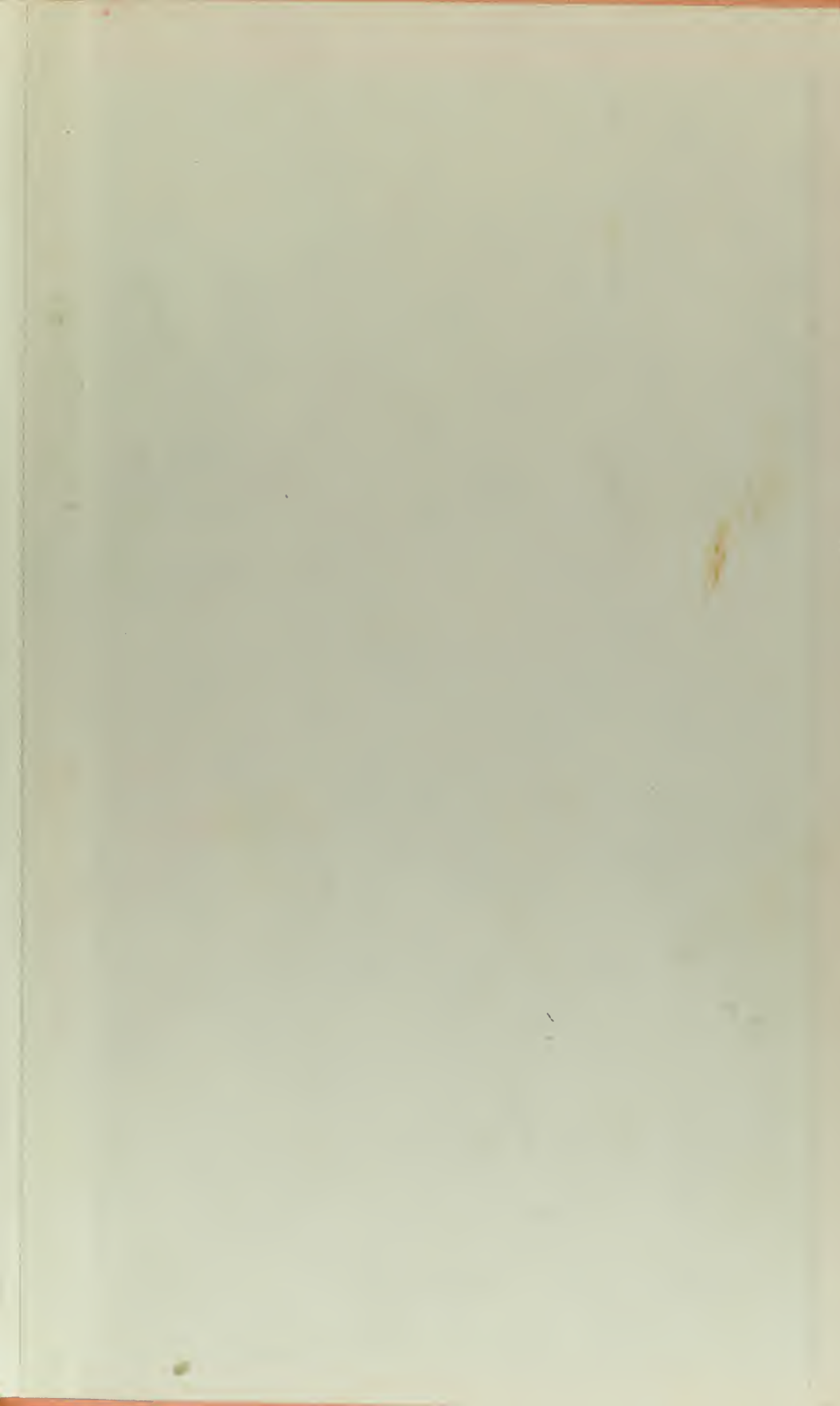
6. Cover the cake
with whipped cream.





Now your cloud cake
is all done.

"Happy Birthday, Birthday Bear!"



Step into Reading™ with

THE CARE BEARS' PARTY COOKBOOK

Let the Care Bears

show you how to make

- Tenderheart Tarts
- Rainbow Fruit Sticks
- Funshine Fizz
- Cloud Cake

and lots of other

yummy party treats!

